

Mango IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.38 kg (72.5%)	80 %	5
Grain	Płatki owsiane	0.45 kg (9.7%)	60 %	3
Grain	Płatki pszeniczne	0.45 kg (9.7%)	60 %	3
Grain	Viking Wheat Malt	0.38 kg (8.2%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Whirlpool	Simcoe	40 g	10 min	13.2 %
Dry Hop	Citra	22.5 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	8.25 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	200 g	Boil	10 min
Flavor	puree mango	850 g	Secondary	3 day(s)

Fining	tabletki klarujące	0.5 g	Boil	10 min
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Notes

- Koszta:
Pale Ale- 15,70zł
Pszeniczny- 4,50zł
Płatki owsiane- 2,70zł
Płatki pszeniczne- 2,90zł
Simcoe- 11,00zł
Mosaic- 10,00zł
Citra- 8,00zł
Safale S-04- 11zł
Laktoza- 7,80zł
Puree mango-10zł
suma: 83,60zł
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